

LUNCH MENU

LIGHT MEALS

Croissants	
Double smoked gypsy ham, red leicester cheese	13
Thyme roasted tomato, basil pesto and manchego cheese	12
Smashed Avocado	16
Whole smashed avocado, feta, rocket and basil pesto on toasted sourdough (CGF, CDF - feta)	
Monte Cristo - French Toast	15
Double smoked Virginia leg ham, seeded mustard, béchamel and red leicester cheese between two slices of French toast	
<i>Add fried egg +1</i>	
Toasted Tomato, Cheese and Basil Sandwich	13
Tomato, manchego cheese, bechamel and basil pesto on toasted multigrain bread	
<i>Add fried egg +1</i>	
<i>Add streaky bacon +4</i>	
<i>Add both +5</i>	
Ciabatta Garlic Loaf	8
Toasted ciabatta bread filled with melted garlic butter	
Korean Fried Chicken and Kimchi Slider	7 each
Crispy Korean chicken tender loin and house-made kimchi on a mini brioche bun (CGF, CVGN - Sub Tofu)	
Burrata Cheese and Pistachio Pistou	15
Burrata cheese with pistachio, raisin and dandelion pistou, twenty year old balsamic vinegar, extra virgin olive oil and toasted crostini (CGF)	
Spinach, Roasted Beetroot and Cauliflower Salad	12
Balsamic roasted beets, roasted cauliflower, Danish feta, cherry tomatoes and maple roasted macadamia nuts (GF, CDF - minus feta)	
<i>Add shredded roast chicken +4</i>	
Cured Salmon Terrine	18
Negroni cured King Salmon, dark rye bread, crème fraiche and herbed cucumber salad (CGF)	

MAINS

Steak Frites	28
250 gram grass-fed porterhouse cooked to your liking with beer battered fries and garlic butter (GF, CDF)	
<i>Add red wine jus, old-school gravy, pepper sauce, mushroom sauce, seeded, Dijon or hot English mustard +2</i>	
 <i>Perfectly pair your steak with a 250ml glass of Pepperjack Graded Langhorne Creek Shiraz +16</i>	
Craft Beef Burger	18
160 gram all beef patty, cheese, lettuce, tomato, onion, pickles and tomato-mustard ketchup on a sesame seed milk bun (CVG, CGF)	
<i>Add chips +5</i>	
<i>Add egg +1</i>	
<i>Add Bacon +4</i>	
<i>Add patty +6</i>	
Seafood Tagliatelle	29
Prawns, calamari, mussels, fresh market fish, soft herbs and fresh tomato in a white wine and butter sauce (CGF, CDF)	
 <i>Perfectly Paired with a 250ml Glass of Squealing Pig Marlborough Sauvignon Blanc +13</i>	
Gnocchi	26
House-made gnocchi and seasonal mushrooms in a burnt butter and sage sauce	
<i>Add shredded roast chicken +4</i>	
 <i>Perfectly Paired with a 150ml glass of The Stag by St Huberts Pinot Noir +10</i>	

SIDES

Sweet Potato Chips with Chipotle Mayo	10
(GF, DF)	
Beer-Battered Fries with House-Made Tomato Ketchup	8
(CGF - Sub French fries, DF)	

DESSERTS

Chocolate Parfait	12
Dark chocolate parfait, raspberry sorbet, honeycomb and freeze dried berries (GF)	
Black Rice Pudding	12
Coconut milk and black rice pudding topped with caramelised sugar, lychee sorbet and pistachio floss (GF, DF, VGN)	

KIDS

Strictly 12 years and under

Spaghetti with your choice of	10
- Napoli and shaved parmesan or - Cheesy creamy sauce	
Cheese Burger	10
All beef patty and tasty cheese on a sesame seed brioche bun with fat fries and tomato sauce	
<i>Add salad</i>	
Fish and Chips	12
Beer-battered rockling fillet, fat fries, lemon and tomato sauce <i>Add salad</i>	
Chicken and Chips	12
Panko crumbed chicken tenderloins, fat fries and tomato sauce <i>Add salad</i>	
Ice Cream and Waffle Basket	6
Vanilla ice cream, waffle baskets and topping of your choice	

CAFÉ DISPLAY

Panini's, Baguette's, Sandwiches, Muffins, Pastries, Granola & Chia

Fresh or toasted Have here or take away

LEGEND

GF: Gluten free DF: Dairy free CVG: Can be vegetarian CGF: Can be gluten free CDF: Can be dairy free VGN: Vegan HT: Spicy VG: Vegetarian CVGN: Can be vegan
All dishes may contain or have traces of nuts 10% surcharge applied on public holidays Please note that all dishes marked as GF (Gluten free) are prepared with equipment that may contain traces of wheat flour Our chefs endeavour to keep cross contamination to a minimum We do not accept liability should this occur

DINNER MENU

LIGHT MEALS

Ciabatta Garlic Loaf Toasted ciabatta bread filled with melted garlic butter	8
Korean Fried Chicken and Kimchi Slider Crispy Korean fried chicken tender loin and house made kimchi on mini brioche bun (CGF, CVGN - Sub Tofu)	7 each
Corn and Cheese Croquette Spanish manchego cheese, charred corn and potato croquette with chipotle and capsicum dipping sauce (CGF, VG)	3 each
Rolled Pork Rillettes Classic pork rillettes rolled and fried with verde aoli (CGF)	3 each
Grazing Board to Share Selection of cured meats, cured salmon, mushroom pate, olives, pickled vegetables and cheddar cheese served with toasted Turkish bread (CGF, CDF)	35
House made White Bean and Lemon Dip Served with toasted Turkish bread (CGF)	15
Olives and Chorizo Warm marinated olives and sautéed Spanish chorizo (CGF, DF)	9
Baby Cos and Gorgonzola Salad Baby cos lettuce, radicchio, gorgonzola, pinot noir poached pear and candied walnuts (GF, CDF - sub dressing) Add shredded roast chicken +4	12
Spinach, Roasted Beetroot and Cauliflower Salad Balsamic roasted beets, roasted cauliflower, Danish feta, cherry tomatoes and maple roasted macadamia nuts (GF, CDF - minus feta) Add shredded roast chicken +4	12
Cured Salmon Terrine Negroni cured King Salmon, dark rye bread, crème fraîche and herbed cucumber salad (CGF)	18
Matt's Chicken Wings Crispy and crunchy American style chicken wings with honey-tabasco dipping sauce (GF)	14
Baby Calamari Asian Salad Fried baby calamari, cucumber, coriander, chilli and shallot with nuoc cham dressing (GF, DF, HT)	16
Burrata Cheese and Pistachio Pistou Burrata cheese with pistachio, raisin and dandelion pistou, twenty year old balsamic vinegar, extra virgin olive oil and toasted crostini (CGF)	14


MAINS

Chicken Parma Pan fried and oven baked crumbed chicken breast topped with double smoked leg ham, house Napoli sauce and stretched curd mozzarella served with fat fries (CDF, CGF - naked parma) Add rocket salad	26
Rockling and Chips Beer battered rockling fillets, fat fries, thousand island dressing and a lemon cheek (CGF -grilled, CDF) Add rocket salad	23
Craft Beef Burger 160 gram all beef patty, cheese, lettuce, tomato, onion, pickles and tomato-mustard ketchup on a sesame seed milk bun (CDF, CVG, CGF) Add Fries +5 Add egg +1 Add bacon +4 Add patty +6	26
Five Spice Duck Leg Five Spice Duck Leg, melon, radicchio, crispy prosciutto and caramelised honey and pepper vinaigrette (GF, DF) Add extra leg +6	26
Pan Fried Barramundi Barramundi, beetroot and chickpea puree, fennel, mint and orange salad with lemon-sumac yoghurt (GF, CDF)	32
Seafood Tagliatelle Prawns, calamari, fresh market fish, soft herbs and fresh tomato in a white wine and butter sauce (CGF, CDF)	29
Spaghetti Alla Puttanesca Spaghetti with tomato, olive oil, anchovies, olives, capers and garlic (CGF, DF, CVGN - anchovies) Add shredded roast chicken +4	22
Risotto Verde Creamy risotto of green summer vegetables with parmigiano reggiano (GF, CDF, CVGN) Add shredded roast chicken +4	23
Gnocchi House made gnocchi, seasonal mushrooms in a burnt butter and sage sauce Add shredded roast chicken +4	26
Lamb Rack Roasted four point rack of lamb with cous cous salad, miso roasted eggplant and lemon-black pepper jus (CGF, CDF)	35

STEAK

250 Gram Porterhouse	30
350 Gram Rib Eye	36
450 Gram T-Bone	36

All steaks come cooked to your liking with sweet potato gratin, glazed shallots and your choice of sauce: red wine jus, old school gravy, pepper sauce, mushroom sauce, seeded, dijon or hot english mustard
Add sauce +2

 Perfectly pair your steak with a 250ml glass of Pepperjack Graded Langhome Creek Shiraz +16

DESSERTS

Affogato traditional House made vanilla bean ice cream with a double shot of espresso and hazelnut syrup Add Franjelico +6	10
Espresso Martini Affogato Unsweetened espresso martini with house made vanilla bean ice cream and a side of white chocolate syrup	20
Chocolate Parfait Dark chocolate parfait, raspberry sorbet, honeycomb and freeze dried berries (GF)	12
Vietnamese Coffee Ice Cream With star anise crumb and salted caramel popcorn (GF - minus crumb)	12
Sticky Black Rice Pudding Sticky coconut black rice pudding, topped with caramelised sugar, lychee sorbet and pistachio floss (GF, DF, VGN)	12
Pineapple and Ginger Tart Caramelised pineapple and ginger tart with caramel sauce and coconut terrine	12
Cheese Platter All platters come with your choice of one cheese, lavosh, fruit bread, apple and quince paste Cheddar, Triple Cream, Blue, Semi-Hard (Manchego) Add Cheese (CGF) +5	16

SIDES

Sweet Potato Chips with Chipotle Mayo (GF, DF)	10
Beer Battered Fries with House Made tomato Ketchup (CGF - French fries, DF)	8
Greek Green Beans with Oregano and Feta (GF, CGF)	7
Broccoli Florets, Burnt Butter and Toasted Almonds (GF, CDF)	7
Dressed Cos, Crispy Prosciutto and Parmesan Cheese (GF, CDF)	7
Rocket, Cucumber, Olive Oil and Balsamic Vinegar (GF, DF)	7

KIDS

Strictly 12 years and under

Spaghetti with your choice of - Napoli and shaved parmesan or - Cheesy creamy sauce	10
Cheese Burger All beef patty and tasty cheese on a sesame seed brioche bun with fat fries and tomato sauce Add salad	10
Fish and Chips Beer-battered rockling fillet, fat fries, lemon and tomato sauce Add salad	12
Chicken and Chips Panko crumbed chicken tenderloins, fat fries and tomato sauce Add salad	12
Ice Cream and Waffle Basket Vanilla ice cream, waffle baskets and topping of your choice	6

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CRAFT

KITCHEN AND BAR

DRINKS MENU

PREMIUM WINES ON TAP	150ml	250ml	500ml	1L
Prices:	9	13	25	48

Cape Schanck by T'Gallant Pinot Grigio
Mornington Peninsula, VIC
 Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

Squealing Pig Sauvignon Blanc
Marlborough, NZ
 Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

St Huberts The Stag Chardonnay
Yarra/King Valley, Victoria
 Stone and tropical fruits with a hint of oak provide a soft mouth feel with a vibrant citrus finish.

Saltram 1859 Shiraz
Barossa Valley, SA
 Contemporary with dark berry notes and a soft silky finish.

SPARKLING

T'Gallant Sparkling Prosecco
Victoria
 Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish

Sterling Rosé
Adelaide Hills, SA
 Our Adelaide Hills sparkling rosé is refreshingly crisp, bright and vibrant

Rothbury Estate - Sparkling Cuvée
South Eastern Australia
 Citrus characters with a light fresh palate

Coldstream Hills Chardonnay Pinot Noir - Vintage
Yarra Valley, VIC
 Delicate and refined with clean citrus and bready characters

WHITE WINE

Matua Lands & Legends Sauvignon Blanc
Marlborough, NZ
 Bright tropical notes with crisp acidity and a really concentrated minerality on the palate.

Leo Buring Eden Valley Dry Riesling
Eden Valley, SA
 Medium dry style Riesling with a touch of fruit sweetness and balanced natural acidity.

Devil's Lair Dance With The Devil Chardonnay
Margaret River, WA
 A youthful wine with white nectarine, vanilla, toast, subtle hazelnut and white grapefruit notes.

T'Gallant Moscato
Victoria
 This still (yet lively) Moscato displays ripe musk and tropical notes along with the perfect touch of sweetness.

ROSE WINES

Maison De Grand Esprit Rosé
Provence, France
 Elegant and pale salmon in colour with refined cherry, raspberry and strawberry fruit flavours

RED WINES

St Huberts The Stag Yarra Valley Pinot Noir
Yarra Valley, VIC
 Attractive dark fruits with a hint of spice. Medium bodied and soft

Matua Single Vineyard Central Otago Pinot Noir
Central Otago, NZ
 Elegant and well balanced with juicy pinot characters and a rich palate

Rawson's Retreat Merlot
South Eastern Australia
 Packed with bright red cherries on the nose and palate. Medium bodied and soft

Pepperjack Graded Langhorne Creek Shiraz
Langhorne Creek, SA
 Pepperjack Graded Langhorne Creek Shiraz complements the robust flavour of porterhouse

Devil's Lair Dance With The Devil Cabernet Sauvignon
Margaret River, WA
 Blackcurrant, violets and sandalwood with polished cherry and herb influence

Samuel Wynn & Co Cabernet Sauvignon
South Australia
 Deep red Cabernet with a medium to full bodied weight, balanced with natural fruit sweetness and spiciness from a clever use of oak

Hartog's Plate Cabernet Merlot
Western Australia
 A soft, round and juicy red. Plenty of red berries. Easy drinking!

FORTIFIED

Saltram Mr Pickwick's Tawny
Barossa Valley, SA
 Complex dried fruits with an intense luscious palate

Baileys of Glenrowan Founder Series Topaque
Glenrowan, VIC
 Toffee and butterscotch notes run through the nose and palate

SPECIALITY BEER

Check our bar for latest specialty releases.

ON TAP

	Pt	Sch	Pnt	Jg
2 Brothers Brewery Kung Foo, Lager, 4.6% <i>Moorabin, VIC</i>	6	8	10	18
2 Brothers Little Apple, Cider, 5.0% <i>Moorabin, VIC</i>	6	8	10	18
Feral Hop Hog, Pale Ale, 5.9% <i>Swan Valley, WA</i>	7	9	11	20
4 Pines Pale Ale, 5.1% <i>Brookvale, SYD</i>	7	9	11	20
Cavalier Pale Ale, 5% <i>Darebin, VIC</i>	6	8	10	18
Cavalier Brown Ale, 5% <i>Darebin, VIC</i>	7	9	11	20
Hack Brewing Easy Ale, 4.5% <i>Montmorency, VIC</i>	6	8	10	18
Yeastie Boys White Noise White Ale, 4.4% <i>Wellington, NZ</i>	7	9	11	20
3 Ravens 55 Pale Ale, 5.5% <i>Thornbury, VIC</i>	7	9	11	20
Hop Nation The Fiend Australian IPA, 5.4% <i>Footscray, VIC</i>	7	9	11	20
Bad Shepherd California Lager, 4.5% <i>Cheltenham, VIC</i>	6	8	10	18
Hargreaves Hill ESB, 5.2% <i>Yarra Glen, VIC</i>	7	9	11	20
Bridge Road Chestnut Pilsner, 5% <i>Beechworth, VIC</i>	7	9	11	20
Mountain Goat Steam Ale, 4.5% <i>Richmond, VIC</i>	6	8	10	18
Brookvale Union Ginger Beer 4% <i>Brookvale, SYD</i>	6	8	10	18

COCKTAILS

MIMOSA Sparkling, Orange Juice	10
APEROL SPRITZ Prosecco, Aperol, Soda	12
ESPRESSO MARTINI Smirnoff, Kahlua, Espresso, White Chocolate	16
COSMOPOLITAN Smirnoff, Cointreau, Lime, Cranberry Juice	16
PASSIONFRUIT MARTINI Smirnoff, Sugar Syrup, Passionfruit, Lemon, Apple Juice, Egg White	16
MOJITO Bacardi, Sugar Syrup, Lime, Mint, Soda	16
AMARETTO SOUR Galliano Amaretto, Sugar Syrup, Lemon, Egg White	16
OLD FASHIONED Makers Mark, Sugar Syrup, Bitters, Orange	16
NEGRONI Gin, Campari, Martini Rosso	16

Extended cocktail list coming soon!

NON-ALCOHOLIC BEVERAGES

SOFT DRINK

Coke, Coke No Sugar, Sprite, Lift, Cascade Ginger Ale	4.5
Cascade Tonic Water, Soda Water	
Still or Sparkling Mineral Water 500ml	5
750ml	7.5

Check our café fridge for all bottled beverages

COFFEE

	Reg	Lrg
Cappuccino, Café Latte, Flat White, Short/Long Macchiato	4	4.8
Long Black, Short Black, Piccolo	4	4.8
Mocha, Hot Chocolate, Chai Latte (Spiced/Vanilla)		4.8
Decaf, Soy & Almond milk		add +0.5

TEA POT 4.8

English Breakfast	Peppermint	Chamomile
Earl Grey	Sencha	Lemongrass & Ginger

MILKSHAKES 7 / 4 KIDS

Chocolate	Vanilla,	Caramel
Strawberry	Banana	Blue Heaven

FRESH JUICE 7

Apple	Pineapple	Carrot
Orange	Watermelon	Celery
Cucumber		

Add to Juice +2
 Strawberry, raspberry, blueberry, kiwi fruit, passionfruit, coconut water, chia, acia, spirulina, turmeric, ginger, chilli.

SMOOTHIES 8

All smoothies are made with ice

Kiwi Fruit - Green Apple - Spirulina - Kale - Chia - Coconut Water

Mango - Passionfruit - Pineapple - Strawberries - Mint

Banana - Maple Syrup - Smooth Peanut Butter - Milk
 Almond Milk +1

Orange - Carrot - Turmeric - Chilli - Ginger - Ice

Blueberries - Raspberries - Strawberries - Acai - Shaved Coconut
 Coconut Water

Coconut Milk - Banana - Shaved Coconut - Cacao - Chia
 Add Espresso +1

Mango - Peach - Banana - Mango and Peach Yoghurt - Chia